

# la MUÑA

## SILVESTER MENU NEW YEAR'S EVE MENU

VEGETARISCH / VEGETARIAN

Ein Glas Jeeper Grand Assemblage Champagne  
One Glass of Jeeper Grand Assemblage Champagne

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### AMUSE-BOUCHE

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### SUSHI ROOL

Japanische Aubergine – veganer Kaviar

Japanese Eggplant - Vegan Caviar

Tofu – Schwarzer Trüffel

Tofu - Black Truffle

Avocado – Pico de Gallo

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Nori - Enoki

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Veganes Ceviche – Shiso, Salicornia, Rocoto, Veganes Letche de Tigre

Vegan Ceviche – Shiso, Salicornia, Rocoto,

Vegan Letche de Tigre

Veganes Dashi – Gersten, Shiitake, Sancho-Pfeffer, Chulpi Mais, Veganes  
Dashi

Vegan Dashi – Grains, Shiitake, Sancho Pepper, Chulpi Maiz, Vegan Dashi

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Veganes Gyoza – Weisser Trüffel, Koriander Kresse, Aonoriko Öl, Ponzu  
Sauce

Vegan Gyoza – White Truffle, Coriander Cress, Aonoriko Oil, Ponzu Sauce

Vegetarische Tempura – Petersilienwurzelpüree, Thai Bohnen, Chips, Miso-  
Limetten Sauce

Vegetarian Tempura – Parsley Root Purée, Thai Beans, Chips, Miso-Lime  
Sauce

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Vegane Bao Buns – Saisonales Gemüse, Wilder Brokkoli, Zucchini, Rote  
Zwiebeln, Hoisin Sauce

Vegan Bao Buns – Seasonal Vegetables, Wild Broccoli, Zucchini, Red  
Onions, Hoisin Sauce

### DESSERT

« Andoa » Schokolade 72% - Peruvianisches Lulo,  
Jalapeno Eis

« Andoa » Chocolate 72% - Peruvian Lulo,  
Jalapeno Ice Cream

CHF 225 pro Person

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